



Samuels Seafood Company
3400 South Lawrence Street
Philadelphia, PA 19148

www.SamuelsSeafood.com

Samuels Seafood Company
FISH TALES Magazine
January 2023



100 % Farm Fresh



KUROBUTA PORK

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FISH TALES™

JAN 2023 | A SAMUELS SEAFOOD MAGAZINE

BERKWOOD FARMS BERKSHIRE PORK

Superior Quality with
a Flavor Unmatched

MOLLUSCA - NYC

An Impressive Seafood
Dining Experience!

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Wishing You a Safe
& Healthy New Year

JANUARY MONTHLY SPECIALS

Hand-Picked
For You!



Samuels Spotlight

Mollusca - NYC

Upscale Seafood in the Meatpacking District

By Kate Emick



Mollusca, a high-end seafood restaurant at the edge of Little West 12th Street in New York City, made it's debut in the city's Meatpacking District earlier this year.

Owned and operated by Eric Agababayev and Alpina Hospitality Group, Mollusca has evolved into a sophisticated dining experience since opening it's doors in the spring of 2022.

Mollusca's Brand Chef, Gianmaria Sapia, has appointed Christian Bonilla as Executive Chef. Along with the owner, Bonilla has streamlined the menu, drawing inspiration from his extensive background in the seafood industry where he spent time at Zuma and The Clocktower.

Mollusca's elegant interior design evokes a deep-sea feel which is drawn from the lights that cast shadows of waves on the mirrored walls and hand-blown glass light bulbs that are reminiscent of jellyfish. All seating and banquets are custom made in various leather and velvet neutral taupe shades, accented with navy blue and sand highlights. Additionally, the floors and countertops are made from several hues of natural marble and walnut wood.

Known for all things seafood, Mollusca offers a raw bar which includes a Hamachi crudo with pickled jalapeño,

wasabi mayo, and guacamole. The newest addition to the raw bar is the restaurant's double tartare made with Salmon, Tuna, and Siberian Black Caviar, accompanied with nori rice chips. The raw bar also serves a variety of Oysters including the Mollusca signature Oyster with Siberian Black Caviar, fresh Uni, and mignonette.

A few popular main courses consist of grilled Octopus with a deconstructed Greek salad, feta mousse, sous vide leeks, and a leek puree. The Salmon served with fingerling mustard purée, potato parsley fondue, and vegetable tartare with carrots and cucumbers is another fan-favorite option.

Without a doubt, the most impressive item on the menu is the restaurant's signature dish, Mussels in thirty-five unique sauces! From blueberry goat cheese



to corn and pecorino, white wine and garlic, and even spicy coca cola, there is always something new and exciting to try.

With a seafood focused menu, Mollusca also serves a Japanese A5 Wagyu fillet in cacao e pepe sauce with a cherry tomato salad. Vegan options are available as well like the trumpet mushroom Scallops with a butternut squash purée and a pistachio vinaigrette.

Mollusca recently introduced a brunch menu that is served every day from 11am to 4pm. This section of the menu showcases items such as scrambled eggs topped with Uni and Siberian Black Caviar and Japanese pancakes with a berry compote and whipped cream.

Enjoy your meal with an equally impressive bar and wine list. A few cocktails to choose from include the Coral Reef, Tidal Wave, and Mollusca Martini. The restaurant also offers a global selection of sparkling wine and champagne, rosé, red, and white wines, and even sake by the glass or bottle to pair perfectly with any menu item.

Reservations can be made online at molluscany.com. To see all the delicious food that the restaurant offers, be sure to visit them on Instagram @mollusca_nyc.

BERKWOOD FARMS KUROBUTA PORK

Pig Wings, Bone-In. 60 lb Case: **\$5.50 lb**

Thick-Cut Bacon, 15 lb Case: **\$8.50 lb**



PREMIUM SPANISH OCTOPUS
Trap-Caught, 2-4 lb Each
Flash Frozen 30 lb Case
\$3.50 lb



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Frozen in New Zealand
Skin on
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From Norway
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The Very Best!
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Tinned in Garlic Sauce
12 per Case
\$15.00 cs



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Tinned in Red Sauce
12 per Case
\$15.00 cs



GYOZA PORK DUMPLINGS
"Potstickers"
1.65 lb Units, 4 per Case
\$35.00 cs



AUNT CONNIES FAMOUS
Cocktail Sauce
1 Gallon Units
\$19.50 ea



AUNT CONNIES FAMOUS
Tartar Sauce
1 Gallon Units
\$19.50 ea



FRESH CLAM JUICE
No Preservatives
1 Gallon Units
\$9.50 ea



OLSEN'S BRAND HERRING
In Wine Sauce
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MONTHLY SPECIALS

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COOKED BABY CLAM MEAT
Perfect for Chowders
Quick Frozen 10 lb Case
\$4.95 lb



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BLU BRAND CLAW CRABMEAT
100% Hand-Picked
12 lb Case
\$6.95 lb



TROPICAL BRAND WHITE SHRIMP
21/25 Count
40 lb Case
\$4.50 lb



HEAD-ON SHRIMP
U/15 Count
40 lb Case
\$4.50 lb



LOUISIANA GATOR MEAT
Straight From the Bayou!
1 lb Packs, 12 per Case
\$14.00 lb



SEA MAZZ PEELED & DEVEINED SHRIMP
Tail-On. 16/20 Count
10 lb Case
\$6.50 lb

FRIED CABBAGE WITH KUROBUTA BACON, ONION, & GARLIC

INGREDIENTS (Serves 6)

6 slices of Bacon, chopped
1 large onion, diced
2 cloves garlic, minced
1 large head cabbage, cored and sliced
1 tablespoon salt, or to taste
1 teaspoon ground black pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/8 teaspoon paprika



DIRECTIONS

Place Bacon in a large stockpot and cook over medium-high heat until crisp, about 10 minutes.

Add onion and garlic; cook and stir until onion caramelizes, about 10 minutes.

Immediately stir in cabbage and continue to cook and stir another 10 minutes.

Season with salt, pepper, onion powder, garlic powder, and paprika. Reduce heat to low, cover, and simmer, stirring occasionally, about 30 minutes more.



EMPLOYEES OF THE MONTH



JESSICA SEBLANO

Jess, a retail associate in Giuseppe's Market, has been with Samuels since March of 2022. From day one she has been a real go-getter! Jess is known for her outstanding customer service, from the way she engages with the customers to her ability to assist multiple customers at a time. She is always willing to help in any way she can with no questions asked and a smile on her face. Whether you need help moving a 500 pound container of ice or a 2 pound bag of Shrimp, Jess is always there to lend a hand. We are so lucky to have Jess apart of the team! Thank you for your hard work and dedication. Congrats on your EOM win!



JOSEPH DAVIS

Joey Davis, a Driver at our Pittsburgh location, has been with Samuels since June of 2021. Right from the start, he hit the ground running and quickly learned the routes. Joey always has a great attitude, and has quickly formed a stellar rapport with our customers. Additionally, Joey is a team player and has taken on more responsibilities, including opening and closing when we were short-handed. Joey is a true asset to Samuels Seafood Company. Thank you for your dedication and hard work. Congratulations on your EOM win!



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BERKWOOD FARMS KUROBUTA PORK

A FLAVOR UNMATCHED!



Berkwood Farms, like Samuels, is a family-owned company that strives for excellence by never sacrificing quality. This coalition of over 60 independent, mid-west American family farmers takes pride in its product. They work hard to ensure their animals are raised in a healthy, humane, and environmentally friendly approach. All of the farmers adhere to a strict code of responsible and humane animal husbandry. Many farmers are the 2nd, 3rd, 4th, and even 5th generation of their family to raise Kurobuta Pork, otherwise known as Berkshire Pork.

“Kurobuta” which translates to “black pig” in Japanese, is known as the Wagyu of the Pork world as it’s of the highest quality. Its high marbling score results in an irresistibly juicy flavored Pork, known for having a rich ruby color, supreme tenderness, and depth of flavor. Not only that, but Kurobuta Pork is unique because of the structure of the meat fibers. With finer and more constricted fibers, the meat holds more moisture and is tender to the bite, making for an enjoyable eating experience.

The quality and taste of Kurobuta is proven by science – Kurobuta took home top honors in 19 of 20 categories in a nationwide scientific study conducted by the National Pork Board. This Japanese pig was once reserved for royalty, but now, Berkwood Farms raises 100% authentic and natural Kurobuta Pork with strict attention to amazing flavor and quality.

Berkwood Farms Kurobuta Pork is cut fresh and hand inspected for the quality of each cut, its visual constancy, and above all, its consistent flavor. This juicy, delicious ruby red Pork is unlike anything you have ever tasted and is simply unmatched!



At Berkwood Farms, they raise Kurobuta pigs the way nature intended. Their pigs are never given added hormones or growth promotions and have plenty of land to roam and play. In fact, Berkwood Farms standards meet and exceed all other welfare standards, because happy pigs taste better. In addition to their health and unique genetic make-up, Berkwood Farms Kurobuta Pork is superior because of their vegetarian diet consisting of all natural corn and soybeans.

To kick-start the year 2023, pair Kurobuta Pork with cabbage for a lucky New Year’s Eve food! Pigs are considered to be a lucky food for the New Year because compared to other animals which stand still or move backwards, pigs move forward when they eat. Also, because pigs are rotund, they symbolize a fat wallet of wealth ahead. Additionally, the meat from pigs is typically fatter than other cuts of meat, acknowledging a symbol of prosperity. Cabbage is an ideal pairing to pork because its green color also represents wealth.

Samuels is proud to offer you a wide range of Kurobuta Pork products. Whether you are looking for Boneless Bellies, Bone-In or Out Loins, Tomahawk Racks, Kielbasa, Beer Brats, French Racks, Brisket, or even snack sticks we have you covered. Be sure to check out Kurobuta Bacon and Bone-In Pig Wings on our January monthly specials to start the New Year!

